

Croutons

Preheat Oven to 350*

Cube bread into 1/2 inch pieces; I leave the crust on because it gives an added texture and a nice flavor.

Toss bread cubes in bowl with 3 tbs of EVOO a pinch of salt and pepper to coat.

Spread on cookie sheet place on upper rack of the oven and bake for approximately for 10-15 minutes until golden brown. Check ever few minutes to avoid over browning. Remove from oven and set aside.



Assemble

Cut small part of the root end of romaine off keeping the rest of the head on intact. Split the head lengthwise and place on a plate with the cut side up. Drizzle dressing over lettuce, but do not over do it, I use a squeeze bottle and zig zag across. Top with as many croutons as desired, then finish with a dusting of shredded Reggiano Parmigiana.

You will have enough leftover dressing and croutons for more salads, or other uses such as grilled veggies.